



ROUGE Fine Catering's Sample Wedding Menus

Here at ROUGE we like to say let the menu tell the story of the couple.
Let us create a delicious menu that will totally represent you!

Call 410.527.0007 to speak to our knowledgeable Event Managers
or email delight@rougecatering.com to create your own custom menu.

SAMPLE MENUS

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BUFFET STYLE MENU

PASSED HORS D'OEUVRES

Canapé of Brie and Pear

Brie, Pear, Dried Cranberries, & Balsamic
Served on a Toast Point

Sweet Corn Soup Shooter

Fresh Corn, Potato, Leek, & Chives
Topped with Crème Fraiche
Served in Shot Glass

Bacon Twists

Brown Sugar-accented Applewood Bacon
Baked around a Crispy Grissini

Flank Steak Roulade

Flank Steak Rolled in Fresh Chives
Drizzled with a Barolo Red Wine Sauce
Served in Asian Tear Drop Dish

Shrimp and Grits

Parmesan Grits & Cajun Tiger Shrimp garnished with Fresh Scallions
Served in Petit Cup with Demitasse Fork

BUFFET DINNER

Buffet Salad

Harvest Salad

Mixed Greens topped with Roasted Beets, Gala Apples, Grape Tomatoes, & Goat's Cheese
Served with Balsamic Vinaigrette

2 Entrée Package

Cider Infused Chicken

Roasted with Apples, Carrots and Rosemary
Finished with Apple Cider Reduction

Provençal Beef Short Ribs

Slowly Braised Boneless Beef Short Ribs
Infused with Fresh Plum Tomatoes, Basil, Rosemary, Aromatics, & Thyme
With Toasted Fennel & Orange Zest with a Red Wine Demi-Glace

2 Side Package

Vegetable Trio Gratin

Alternating slices of Grilled Eggplant, Roasted Zucchini & Roasted Plum Tomato
Baked on a bed of Caramelized Onions and topped with Parmesan Cheese and Fresh Herbs

White Cheddar Mac-N-Cheese

Classic Elbow Macaroni in Creamy White Cheddar Sauce

Help Yourself to Toppings:

Brown Butter Bread Crumbs, Bacon Bits, Old Bay, Stewed Tomatoes

DESSERT

1 Dessert Package

Desserts Mosaic

Freshly-Baked Cookies, Delicious Brownies, House-Made Black Bottom Cupcakes
Chocolate-Covered Macaroons and Chocolate-Covered Strawberries
A Stunning Multi-tiered Presentation of Individually Plattered Desserts

AFTER DINNER BEVERAGES

Coffee Station

Regular & Decaf Coffee
Hot Water with Gourmet Teas

Mexican Hot Chocolate

Rich Creamy Hot Chocolate
Served with Whipped Cream

BAR PACKAGE

Liquors

Stoli Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila,
Johnny Walker Red Label Scotch, Jack Daniels Whiskey, Bulleit Bourbon

Beer

Miller Lite, Yuengling, Heineken, Corona

Wine

La Vieille Ferme Grenache-Syrah
Domaine de Bernier Chardonnay / Domaine de Pouy Ugni Blanc & Colombard Blend

Non-alcoholic Beverages

Coke, Diet Coke, Sprite, Ginger ale, Tonic, Soda Water
Orange & Cranberry Juices
Bottled Water & Perrier

Lemons, Limes, Olives, & Cherries
Ice

PLATED DINNER STYLE MENU

Dual Entrée

PASSED HORS D'OEUVRES

Vol au Vents with Maryland Crab Fondue

Puff Pastry filled with Crab Fondue

Mini Tacos

Shredded Chicken seasoned in a Citrus-Achiote Reduction

Topped with Avocado Crème

Served in Petite Taco Shell or Served on Petite Corn Tortilla Spoon

Fried Green Tomato Slider

Cornmeal-Crusted Fried Green Tomato with Applewood Bacon, Goat's Cheese & Sun-dried Tomato Aioli

Served open-faced on a Flaky Homemade Biscuit

Beef Brochette

Marinated Beef Tenderloin

Drizzled with Chimichurri

Mediterranean Skewer

Fresh Mozzarella, Zucchini, Red Pepper, Grape Tomato, & Kalamata Olive

Finished with Balsamic Glaze

STATIONARY HORS D'OEUVRES DISPLAY

Fruit de Mer "Fruit of the Sea"

A Decadent Display of Assorted Hand-Rolled Sushi, Sesame Encrusted Ahi Tuna

Steamed Shrimp, House-made Lobster Salad and Sautéed Calamari Salad

Served with Cocktail Sauce, Wasabi, Pickled Ginger and Soy Sauce

SALAD COURSE

Pre-set Salad

Summer Salad

Mixed Greens with Fresh Blueberries tossed in a Lemon Vinaigrette

Topped with Crumbled Goat Cheese and Seasoned Toast Points

PLATED DINNER

Accurate Pre-Counts Required

Dual Plated Entree

Parmesan-Crusted Chicken Breast

Chicken Breast coated with Parmesan Cheese & Panko Bread Crumbs

Topped with a Fresh Mozzarella & Tomato Bruschetta

paired with

Beef Tenderloin

Oven-Roasted & Hand-Carved

Served with Red Wine Demi Glace

Accompanied by

Steamed Asparagus

Lightly Steamed and Drizzled with a Lemon White Wine Sauce

and

Brown Butter Gnocchi

Pan-Seared Gnocchi in Brown Butter & Sage
Finished with Brussel Sprout Leaves & Fried Sage

DESSERT COURSE

Plated & Served

Poached Pear Grenache- Syrah

Our Signature Bosc Pear, Poached in Red Wine and Port, Hollow and Filled with Chantilly Cream
Resting on a Bed of Ganache Chocolate

BAR PACKAGE

Beer

Miller Lite, Yuengling, Heineken, Corona

Wine

La Vieille Ferme Grenache-Syrah

Domaine de Bernier Chardonnay / Domaine de Pouy Ugni Blanc & Colombard Blend

Non-alcoholic Beverages

Coke, Diet Coke, Sprite, Ginger ale, Tonic, Soda Water

Orange & Cranberry Juices

Bottled Water & Perrier

Lemons & Limes

Ice

PLATED DINNER STYLE MENU

Choice of Entrée

PASSED HORS D'OEUVRES

Caprese Crepe

Petite Homemade Crêpe filled with Roma Tomatoes, Fresh Mozzarella, & Basil
Finished with Balsamic Glaze

Bacon Wrapped Sea Scallops

Drizzled with Chipotle Hollandaise Sauce
Served on a Petite Skewer

Chicken Satay

Sesame-Soy Glazed Chicken Skewer with Toasted Sesame Seeds

Braised Duck Tostadas

Citrus & Soy Pulled Duck topped with Red Cabbage & Cilantro on Crispy Corn Tortilla Round
Served on a White Tear Drop

Canapé of Beef Tenderloin and Cherry Tomato

Beef Tenderloin, Fire-Roasted Cherry Tomatoes, Mustard-Horseradish
Served on a Toast Point

SALAD COURSE

Pre-set Salad

Mesclun Salad

Fresh Mesclun Greens, Sliced Pear, Dried Cranberries, & Gorgonzola
Served with Balsamic Vinaigrette

PLATED DINNER

*Guests are required to pre-select Dinner Entrée
Accurate meal choice notation on place cards is required*

Choice of one of the following Entrees:

Citrus Herb Chicken

Frenched Chicken Breast roasted with Bright Citrus & Fresh Herbs
Finished with Citrus Reduction

or

Flank Steak Marsala

Tender & Juicy Flank Steak in Creamy Mushroom Marsala Sauce

or

Vegetable Napoleon

Flaky Phyllo stacked between Mozzarella and Parmesan Cheeses with
Bell Peppers, Red Potatoes, Mushrooms, Sweet Potatoes, Zucchini & Red Onion
Topped with Basil Pesto

Each Entree will be accompanied by

Haricot Verts

Fresh Green Beans sautéed with Shallots and Garlic

and

Fingerling Potatoes

Petit Buttery Potatoes with Fresh Rosemary, Sea Salt, Crushed Garlic & Olive Oil

DESSERT

2 Dessert Package

Wedding Cake

Rouge to Coordinate with SugarBakers

Pricing includes cake from A or B design category

Champagne and Fruit Coupe

A Rainbow of Fresh Fruit & Berries soaked in Champagne

Finished with a dollop of Crème Fraîche

BAR PACKAGE

Liquors

Stoli Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila,
Johnny Walker Red Label Scotch, Jack Daniels Whiskey, Bulleit Bourbon

Beer

Miller Lite, Yuengling, Heineken, Corona

Wine

La Vieille Ferme Grenache-Syrah

Domaine de Bernier Chardonnay / Domaine de Pouy Ugni Blanc & Colombard Blend

Non-alcoholic Beverages

Coke, Diet Coke, Sprite, Ginger ale, Tonic, Soda Water

Orange & Cranberry Juices

Bottled Water & Perrier

Lemons, Limes, Olives, & Cherries

Ice

PLATED DINNER STYLE MENU

Composed Entrée

PRE-CEREMONY BEVERAGE STATION

Strawberry-Lime Infused Water

Served in Urns with Clear Tumblers

Offered to Guests prior to Ceremony

PASSED HORS D'OEUVRES

Crab Cake

Mini Broiled Lump Crab Cake with House Remoulade

Served on Petit Plate with Demitasse Fork

Watermelon Skewer

Cubed Watermelon, Feta Cheese, & Fresh Mint

Finished with Balsamic Glaze

Greek Chicken Kebab

Chicken marinated in Lemon, Oregano, & Garlic

Served with Tzatziki Sauce

Vol au Vents with Wild Mushroom & Gruyere

Puff Pastry filled with Wild Mushroom & Gruyere

Canapé of Prosciutto, Melon, and Brie

Prosciutto, Melon, Brie, & Balsamic

Served on a Toast Point

SALAD COURSE

Plated & Served Salad

Rouge Salad

Fresh Romaine topped with Carrots, Avocado, Tomatoes, Cucumbers, Smoked Gouda, & Spring Onions

Served with Balsamic Vinaigrette

Bread Basket

French Bread Rolls

Freshly-baked Mini Rolls

Served with Lemon Herbed Butter

Deluxe Champagne Toast

Garnished with a Frozen Raspberry

PLATED DINNER

*Guests are required to pre-select Dinner Entrée
Accurate meal choice notation on place cards is required*

First Entrée Choice

Maryland Rockfish Filet

Oven-Roasted Rockfish served over Israeli Couscous with Wilted Baby Spinach
Drizzled with Citrus Garlic Reduction

Second Entrée Choice

Au Poirve Sirloin Cap

Cracked Peppercorn Encrusted over Golden Pave Potatoes with Pan Seared Brussels Sprouts
Topped with Red Wine Demi Glace

Third Entrée Choice

Eggplant Tower

Eggplant & Tomato Compote with Fresh Mozzarella mounted on House-made Polenta Cake
Accompanied with a Bundle of Fresh Vegetables

DESSERT

Ceremonial Cake

Red Velvet Cake with Cream Cheese Frosting

1 Dessert Package

Assorted Mini Cupcakes

Dulce de Leche

Maple Bacon

Strawberry Shortcake

BAR PACKAGE

Liquors

Stoli Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila,
Johnny Walker Red Label Scotch, Jack Daniels Whiskey, Bulleit Bourbon

Beer

Miller Lite, Yuengling, Heineken, Corona

Wine

La Vieille Ferme Grenache-Syrah
Domaine de Bernier Chardonnay / Domaine de Pouy Ugni Blanc & Colombard Blend

Non-alcoholic Beverages

Coke, Diet Coke, Sprite, Ginger ale, Tonic, Soda Water
Orange & Cranberry Juices
Bottled Water & Perrier

Lemons, Limes, Olives, & Cherries
Ice

COCKTAIL STYLE MENU

PASSED HORS D'OEUVRES

French Brie Tartlets

Tart Shell filled with Creamy French Brie
Finished with Brown Sugar-Butter Drizzle

Lamb Kofta

Seasoned Ground Lamb, Grilled on Bamboo Skewer
Served with Harrisa Sauce for Dipping

Roasted Vegetable Quesadilla

Grilled Zucchini, Squash, Peppers, Onions & Shredded Cheese with a hint of Basil & Cilantro
Grilled in our House-made Tortilla and Topped with Avocado Crème
Served on a White Tear Drop

Burger and Fry Slider

Petite Angus Meatball Burger topped with Cheese, Caramelized Onions and a Cherry Tomato Slice
Served on a Hand-Cut Waffle Fry

Citrus Chicken Brochette

Chicken, Marinated and Grilled
Accented with Citrus Sauce and Chives

STATIONARY HORS D'OEUVRES

Ceviche Bar

Marinated and Chilled Diced Tiger Shrimp

Help yourself toppings include

Cilantro, Jalepeno, Red Onion, Tomatoes, Mango Salsa, Avocado and Fresh Corn Tortilla Chips

COCKTAIL STYLE DINNER COURSE

Meat n' Potatoes Station

Short Ribs and Mashed Potatoes

Boneless Beef Short Ribs with Red Wine Demi-Glace over Mashed Potatoes
Topped with Cherry Tomato and Crispy Onions
Served in Rocks Glass

Vegetable Kebab

Zucchini, Squash, Peppers, Red Onion, Tomato, and Mushroom
Drizzled with Balsamic Reduction

Southern Comfort Station

Chicken n' Waffles

Panko breaded Chicken Breast atop Buttermilk Waffle
Served with Peach Jam and Maple Syrup

Watermelon Salad

Thinly Sliced Cucumbers, Red Onion, Feta Cheese, and Mint Chiffonade in a Lime Vinaigrette

Fish Station

Grab n' Go House Salad

Romaine & Mixed Greens topped with Marinated Tomatoes, Cucumbers, & Parmesan
Served with Balsamic Vinaigrette

Petite Salmon Filet

Atlantic Salmon Filet served over Jasmine Rice Finished with Tequila Lime Sauce
Served in a Mini Martini Glass and Garnished with Lime Slice

DESSERT

1 Dessert Package

Build your own Ice Cream Sandwich Station

Home Made Cookie Dough, Mint Chip, Coffee, and Rum Raisin Ice Cream
Your Choice of Freshly Baked Cookie or Brownie
Topped with Powdered Sugar

BAR PACKAGE

Client-provided Champagne Toast

Half Full Bar

Coke, Diet Coke, Sprite, Ginger ale, Tonic, Soda Water
Orange & Cranberry Juices
Bottled Water & Perrier
Lemons, Limes, Olives, & Cherries
Ice

Client providing Liquor, Beer & Wine

Contract Addendum Required when Client Providing Alcohol

FAMILY STYLE MENU

PASSED HORS D'OEUVRES

Lobster Mac n' Cheese

Classic Elbow Macaroni in Creamy White Cheddar Sauce
Garnished with Chunks of Maine Lobster & Served in Petit Cups with Demitasse Fork

Canapé of Artichoke and Gorgonzola

Artichoke & Gorgonzola, drizzled with Orange Infused Honey
Served on a Toast Point

Ahi Tuna Wedge

Fresh Ahi Tuna served in an Original Presentation!
With Toasted Black Sesame Seeds and a Wasabi Cream

Burger and Fry Slider

Petite Angus Meatball Burger topped with Cheese, Caramelized Onions and a Cherry Tomato Slice
Served on a Hand-Cut Waffle Fry

Classic Deviled Eggs

Smoked Paprika and Fried Capers

STATIONARY HORS D'OEUVRES

Antipasti Mosaic

Balsamic-Grilled Portabella Mushrooms, Roasted Red Peppers, Grilled Zucchini
Roma Tomatoes, Basil-Marinated Mozzarella, Roasted Carrots, Marinated Avocado
Roasted Beets with Goat's Cheese, Grilled Artichoke Hearts, Mixed Greek Olives
Prosciutto Wrapped Asparagus and Extra Sharp Provolone & Salami Roulades

SALAD COURSE

Pre-set Salad

Iceberg Wedge Salad

Halved Iceberg Wedge topped with Grape Tomatoes, Radish, Red Onion, & Fresh Cucumber
Finished with Crispy Onions, Bacon Crumbles, and Maytag Bleu Cheese Crumbles
Served with Homemade Bleu Cheese Dressing

Bread Basket

Southern Style Cornbread

Buttery Rich Cornbread
Served with Sweet Cream Butter

FAMILY STYLE DINNER

Grilled Flank Steak

Marinated in Lager, Onions, & Bay Leaf
Served with Mustard-Horseradish

Maryland Lump Crab Cake

Jumbo Lump Maryland Crab Cake with House Remoulade

Caprese Penne

Perfectly Cooked Penne tossed with Sundried Tomatoes
Fresh Mozzarella, Button Mushrooms, Basil, & Extra Virgin Olive Oil
Finished with Parmesan Reggiano & Balsamic Glaze

Baby Vegetable Melange

Pattypan Squash, Zucchini, Tri-Colored Baby Carrots
Pearl Onions, Cherry Tomatoes, & Button Mushrooms

Lyonnaise Potatoes

Sliced Potatoes & Caramelized Onions

DESSERT

White Chocolate Tiramisu

Delicious, Traditional Lady Fingers dipped in Espresso
Layered with Mascarpone Cheese

Crème Brûlée

Individual Custard baked with a Light Caramel Top
Served in Petite Espresso Mugs

Mini Milkshakes

Strawberry & Salted Caramel Milk Shakes
Topped with Home Made Whipped Cream and a Cherry
Served in Mini Mason Jar Mugs with Miniature Striped Straws

BAR PACKAGE

Liquors

Stoli Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila,
Johnny Walker Red Label Scotch, Jack Daniels Whiskey, Bulleit Bourbon

Beer

Miller Lite, Yuengling, Heineken, Corona

Wine

La Vieille Ferme Grenache-Syrah
Domaine de Bernier Chardonnay / Domaine de Pouy Ugni Blanc & Colombard Blend

Non-alcoholic Beverages

Coke, Diet Coke, Sprite, Ginger ale, Tonic, Soda Water
Orange & Cranberry Juices
Bottled Water & Perrier

Lemons, Limes, Olives, & Cherries

Ice